



CRISP MALT, GREAT RYBURGH, FAKENHAM, NORFOLK, NR21 7AS

Analysis of Batch

Crushed Chevallier Malt

Customer: Charles Faram & Co Ltd

Batch Number: SS30545

Best Before : 30/06/2026

Your Reference: 3816

Bag Reference: SS30545

Our Order No: 436602/6

Parameters		Min	Target	Max	Analysis
Moisture	%			4.5	4.2
IOB Extract 0.7mm as is basis	l deg/kg				288
IOB Extract 0.7mm dry basis	l deg/kg	290			301
ASBC Colour Visual	deg SRM				2.6
IOB Colour Visual	deg EBC	5.0		10.0	5.0
Total Nitrogen dry basis	%	1.65		2.10	1.89
IOB Total Soluble Nitrogen dry basis	%				0.84
IOB Soluble Nitrogen Ratio	%	30.0		45.0	44.4
Friability	%	75.0			86.5
Homogeneity	%				97.0
Diastatic Power as is basis	deg IOB				65
IOB Wort Viscosity	cP			1.75	1.59
Crop Year	2023 100%				
Best Before	30/06/2026				

The above analysis for this specialist malt product is determined by the quality of the heritage barley available from the current crop. We will endeavour to meet the target specification; however due to the variability in quality between crops, we cannot guarantee that the heritage malt delivered will meet this target specification.



GB 00595/19

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